



FESTIVE MENU

2 Courses £32 3 Courses £37

We are proud to source our meat from Andrews butchers and our fish from Kingfisher fishmongers in Brixham. Anything marked * can be made without gluten, just ask

STARTERS

Smoked Salmon Arancini tomato, parmesan
Caramelized Pear and Onion Soup bread V/VG *
Chicken Liver Parfait crispy bacon, bacon jam *
Brie, Cranberry and Walnut Tart creme fraiche V

MAINS

All main courses are accompanied by steamed vegetables

Roast Topside of Beef
honey roasted parsnip, orange roasted
carrot, braised red cabbage, roast
potatoes, yorkshire pudding, red wine
gravy *

Roast Turkey
pig in blanket, sage and onion stuffing,
orange roasted carrot, braised red
cabbage, roast potatoes, gravy *

Mushroom & Chestnut Wellington
creamed leeks, squash
puree V/VG

Roasted Salmon
lemon mustard, parmentier potatoes,
beetroot, fennel, dressed leaves, creme
fraiche *

SIDES

Pigs in Blankets * £6
Brown Butter Carrot and Swede
Mash with Thyme V * £5

Cauliflower Cheese V * £5
Sticky Cocktail
Sausages £5.50

DESSERTS

Traditional Christmas Pudding brandy sauce V
Poached Pear chocolate ganache, vanilla ice cream VG *
Sticky Toffee Pudding vanilla ice cream V
Winter Cheese Board crackers, chutney V £3 supplement
Double Chocolate Tart pistachio crumb, vanilla ice cream V
Ice Cream vanilla, chocolate, strawberry, salted caramel,
vegan chocolate, vegan vanilla V/VG *

Available Wednesdays to Sundays from 29th November - 23rd December. Bookings on Mondays or Tuesdays may also be accommodated on request for tables of 20 people or more. £10 per person non-refundable deposit required. Pre-orders are required for every booking and should be made at least 1 week in advance.

For any allergen information please ask a member of our team. We do operate an open kitchen and although every care is taken we cannot eliminate the possibility of cross contamination of allergens.

A 10% discretionary service charge is added to your bill.